

ESTABLISHED 1904

KUNDE

FAMILY WINERY

2019 RESERVE CENTURY VINES ZINFANDEL

Planted in 1882, this historic 139-year-old vineyard speaks to the heritage of the Kunde family, not just in the Sonoma Valley but the state of California. The wine is crafted from dry farmed, head trained vines that create beautiful fruit with waves of black cherry and baking spice aromas. The back end unfolds with waves of lush and concentrated cherry, vanilla and red devil's food cake components.

Crafted from vines planted in 1882

VINEYARDS

APPELLATION: Sonoma Valley
VARIETAL BLEND: 96% Zinfandel, 4% Petite Sirah
VINE AGE: 137 years

HARVEST

DATE: October 2 - October 15, 2019
HARVEST BRIX: 25.5°

WINEMAKING

The 2019 vintage saw a warm and even ripening season. This wine expresses the terroir of the vineyard due to the length of hang time the weather allowed. Winemaking began with a three day cold soak. Keeping temperatures in the low 80's during fermentation kept the fruit flavor on the palate and helped extract additional texture from the skins and seeds. The press decision is a textural choice and the mixed use of French (30% new) and American oak cooperage adds to the complexity and flavor. The wine was aged for 18 months in barrel and bottled in June 2021.

FOOD PAIRING

Chocolate Raspberry Brownies - a sweet treat!

WINEMAKER'S COMMENTS

Working with vines as old as these is always such a treat—the grapes must be handled with the utmost delicacy! There are so few vines which have the pedigree and steadfastness capable to still be producing such a beautiful product as our Century Vines Zinfandel. I smile when I imagine what it must have been like to plant these vines, never guessing that today we would still be enjoying those decisions made so long ago. Savor this Sonoma Valley gem!

Zachary Long

RELEASE DATE:	ALC:	PH:	RS:	TOTAL ACID:
Winter 2022	14.8%	3.66	Dry	0.64

